**Home Cooking Assignment**

Due Date: **Friday, May 27th, 2016**

This home cooking assignment allows you to use some of the skills you have learned so far throughout the semester while you cook at home. This assignment gives you the freedom to choose recipes of your liking and prepare the recipes at a time convenient for you and your family.

**Assignment Outline:**

1. Create a menu that consists of the following items:

a. Soup for a starter

b. Main Dish with a side or salad

c. Dessert

\* Choose menu items that you think that your family would enjoy because you will be making this dinner for your family. Consider family dietary needs, likes, dislikes, allergies, etc.

2. Find recipes. **(40 marks)**

a. You need to type out each recipe and include the source (Company’s Coming Cookbook, [www.cooks.com](http://www.cooks.com), etc.) Each recipe should include the basics: name, ingredients, measurements, directions, yield, etc. (4 recipes x 7 marks each)

c. Make this look neat: Use the same font, style, etc. Check for spelling/grammatical errors.  
 (4 recipes x 2 marks each)

d. Difficulty of each recipe. Each recipe should present a bit of a challenge to student.  
 (4 recipes x 1 mark each)

3. Create a title page. **(6 marks)**

a. This should include the minimum information: name, date, class, title, dinner menu (6 marks)

b. To earn complete marks you should add additional information/creativity, etc.

4. Prepare the meal at home. **(14 marks)**

a. Gather all supplies needed and make sure you have everything available. Consult your parents/guardians first about supplies!

b. Choose a night when someone is at home to enjoy your dinner!

c. Prepare the dinner and consider things such as: time management, garnish, presentation, etc. Maybe something can be made the night before to save you time.

d. Serve the meal to your family and enjoy it with them!

e. Ask either a parent or guardian to fill out the evaluation for your prepared meal. (2 marks)

f. Fill out the self-evaluation for the prepared meal. (10 marks)

g. CLEAN UP ☺ Hand in the clean up form. (2 marks)

5. Put everything together. **(20 marks)**

a. Include your recipes, title page and evaluations in a neat package that can be handed in. Hand the assignment in on time. (10 marks)

b. Include colour, pictures (of you working in the kitchen and of your prepared meal). (10 marks)

6. Looking for bonus marks?

a. Make more recipes than what is required.

b. Give out more evaluations.

c. Give this dinner a theme.

d. Prepare more than one meal.

**Total Marks /80**

**Parent/Guardian Evaluation**

Date:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Menu:

a. Soup:

b. Main dish with a side or salad:

c. Dessert:

Please describe the plating and presentation of the meal. Does the meal look appetizing? Why or why not.

Which dish was your favourite? Why?

Which dish was your least favourite? Why?

Rate the overall meal on a scale of 1-10 (1 being not great, 10 being great). Explain your choice.

What advice do you have for the chef that they could use in the future?

Dear Parents/Guardians: Thanks for your help with this project! I hope you enjoyed the meal!

- Ms. McFarlen

**Self Evaluation**

Overall, how do you feel about the final presentation of your meal? Explain.

Which dish was your favourite to prepare? Why?

Which dish was your least favourite to prepare? Why?

What was the hardest part of preparing an entire meal for your family? Explain

How can you improve your performance in the future? Explain.

**Clean Up Form** – To be filled out by parent or guardian

Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Menu items:

a. Soup:

b. Main dish with a side or salad:

c. Dessert:

Were clean up tasks done satisfactorily? Explain.

Check all that were complete:

* Gather all equipment and supplies needed before beginning meal preparation
* Maintained a clean and organized work area during meal preparation
* Washed and dried all dishes
* Put equipment and supplies away when complete
* Set table and served meal to family
* Cleared table and left kitchen/dining area as found

Please leave additional comments about cleanup, the meal, this project here. Thanks for the support of this project! ☺